



2010 Culinary Arts Equipment List



MENU #1

- 1 paring knife
- 1 2-cup liquid measuring cup (plastic)
- 1 8" or 10" French knife
- 3 side towels
- 1 set of dry measuring cups (up to 1 cup)
- 1 utility knife or boning knife
- 1 set measuring spoons
- 1 instant-read thermometer
- 1 vegetable peeler
- 1 steel
- 2 wooden spoons
- 1 tongs
- 1 slotted spoon
- 1 heat resistant [silicone] spatula
- 1 wire whisk
- 1 utility spoon or regular service teaspoon
- 1 pastry bag with straight and star tips

MENU #2

- 1 paring knife
- 1 2-cup liquid measuring cup (plastic)
- 1 8" or 10" French knife
- 3 side towels
- 1 set of dry measuring cups (up to 1 cup)
- 1 utility knife or boning knife
- 1 set measuring spoons
- 1 instant-read thermometer
- 1 vegetable peeler
- 1 steel
- 2 wooden spoons
- 1 tongs
- 1 slotted spoon
- 1 heat resistant [silicone] spatula
- 1 wire whisk
- 1 four sided box-style cheese grater
- 1 slotted turner or metal spatula
- 1 pastry bag with straight and star tips



MENU #3

- 1 paring knife
- 1 2-cup liquid measuring cup (plastic)
- 1 8" or 10" French knife
- 3 side towels
- 1 set of dry measuring cups (up to 1 cup)
- 1 utility knife or boning knife
- 1 set measuring spoons
- 1 instant-read thermometer
- 1 vegetable peeler
- 1 steel
- 2 wooden spoons
- 1 tongs
- 1 slotted spoon
- 1 heat resistant [silicone] spatula
- 1 wire whisk
- 1 pastry bag with straight and star tips